



IBA - WCC BACK OFFICE PRACTISES FORM

COCKTAIL CATEGORY :

COCKTAIL N°

TOTAL 100 POINTS

OFFICE PRACTISES	DEDUCTIONS	DEDUCTED	COMMENTS
Being late or over time	20		
Missing tools & divers equipment	20		
Work properly - Cleanliness of the workingstation	20		
Unnecessary wastage	20		
Recycling practises	20		
	DEDUCTIONS	DEDUCTED	COMMENTS
TOTAL DEDUCTED POINTS			
TOTAL/ 100 Points			
Technical judge name & signature I			



IBA - WCC HOME MADE PRODUCT FORM

COCKTAIL CATEGORY :

COCKTAIL N°

TOTAL 50 POINTS

WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Compliance alcohol content	10		
Compliance sugar content	10		
Professional Packaging & Labeling	20		
Appearance alteration of the product	10		
	DEDUCTIONS	DEDUCTED	COMMENTS
TOTAL DEDUCTED POINTS			
TOTAL/ 50 Points			
Technical judge name & signature I			

 IBA - WCC DECORATION / GARNISH FORM			
COCKTAIL CATEGORY :		COCKTAIL N°	
TOTAL 100 POINTS			
WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Competitor NOT alone to prepare the garnishes	30		
Competitor has an inappropriate attitude	15		
Use of irrelevant materiel	20		
<i>Products ban and penalites</i>			
Products NOT in accordance with recipe	20		
Cleanliness of the working station	15		
Garnishes build up in advance	DISQUALIFICATION	DISQUALIFICATION	
TIME LIMIT 15.00 min HANDS UP	DEDUCTIONS	DEDUCTED	COMMENTS
TIME :MinSec			
NO OVERTIME ALLOWED			
TOTAL DEDUCTED POINTS			
TOTAL/ 100 Points			
Technical judge name & signature I			

 IBA - WCC DECORATION / GARNISH FORM			
COCKTAIL CATEGORY :		COCKTAIL N°	
TOTAL 100 POINTS			
WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Competitor NOT alone to prepare the garnishes	30		
Competitor has an inappropriate attitude	15		
Use of irrelevant materiel & products	20		
<i>Products ban and penalites</i>			
Products NOT in accordance with recipe	20		
Cleanliness of the working station	15		
Garnishes build up in advance	DISQUALIFICATION	DISQUALIFICATION	
TIME LIMIT 15.00 min HANDS UP	DEDUCTIONS	DEDUCTED	COMMENTS
TIME :MinSec			
NO OVERTIME ALLOWED			
TOTAL DEDUCTED POINTS			
TOTAL/ 100 Points			
Technical judge name & signature I			

 IBA - WCC COCKTAIL PRESENTATION					
COCKTAIL CATEGORY :				COCKTAIL N°	
TOTAL 100 POINTS					
CONTENT OF SPEECH	AVERAGE	GOOD	EXCELLENT	POINTS	COMMENTS
Ingredients- Pairing structures - Mixology profile	10	20	25		
Inspiration description	10	20	25		
Name inspiration	5	10	15		
ATTITUDE	AVERAGE	GOOD	EXCELLENT	POINTS	COMMENTS
Presentation quality, speech fluency	10	15	20		
Interactivity with audience & speech judges	5	10	15		
TOTAL/100 Points					
Speech judge name & signature I					



IBA WCC TECHNICAL FORM

COCKTAIL N°

TOTAL 350 POINTS

WORKING PLACE SET UP

- 1 Bottles face public, lined up in alcoholic content order, from - to + for alcoholic content
- 2 Glasses: Not clean or chipped
- 3 Bar utensils: Not clean or branded
- 4 Forgotten items in back stage
- 5 Ice quality not checked
- 6 Competitor not ready after 2 minutes set up

DEDUCTIONS DEDUCTED COMMENTS

10

10

10

10

10

10

BAR UTENSILS - ICE HANDLING

- 7 NOT COOLING glassware & bar utensils
- 8 Ice water, ice NOT REMOVED from glasses, shaker, mixing glass or any other pertinent bar utensils
- 9 Dropping ice cube(s) or bar utensil(s)

DEDUCTIONS DEDUCTED COMMENTS

15

25

15

POURING

- 10 Short / over pouring of any product according to recipe
- 11 One spill / drop / dash fell onto the bar
- 11 Two or more spills / drops / dashes fell onto the bar
- 12 Un-equal glasses level - before topping & when glasses finished
- 13 Cocktails equal capacity but too short / too long
- 14 Tasting cocktails on stage

DEDUCTIONS DEDUCTED COMMENTS

15

10

10

20

15

10

BARTENDING TECHNIQUES

- 16 Pouring order not respected / from - to + alc° or from + to - alc°
Either in ascending or descending order of their alcoholic content
- 17 Labels visible from public at anytime (set up, use, ...)
- 18 Fruit juices not stirred or mixed up (bottles)
- 19 Wrong glassware manipulation - hit / not grab from base /
- 20 Inappropriate working technique - Ex: Shaker/mixing glass waiting with cocktail melting down
- 21 Hesitancy of competitor
- 22 Routine steps realized out of order or with an incorrect way - Ex: Remove excess water after shaking
- 23 Ice, garnish, decoration, straw touched with bare hands
- 24 Wearing gloves over all performance time

DEDUCTIONS DEDUCTED COMMENTS

20

15

10

15

10

5

15

15

5

RECIPE & GARNISH & DECORATION

- 25 Garnish or decoration - Fallen
- 26 Garnish or decoration not placed on first attempt - Not hold properly
- 27 Decorations/garnishes/straws placed by handling the ingredients without tweezers or gloves
- 28 Cocktail not in accordance with recipe sheet
- 29 Use of forbidden elements according to IBA rules

DEDUCTIONS DEDUCTED COMMENTS

10

10

10

DISQUALIFICATION DISQUALIFICATION Recipe to be checked before stage !

DISQUALIFICATION DISQUALIFICATION Recipe to be checked before stage !

DRESS CODE

- 30 Uniform not clean or branded - logos
- 31 Shoes not clean, worn out
- 32 Long hair or hair wisps not attached
- 33 Excessive exposure of bracelets, neckless and rings

DEDUCTIONS DEDUCTED COMMENTS

15

- 34 **TIME LIMIT 7 min** **HANDS UP 8 min**

DEDUCTIONS DEDUCTED COMMENTS

- 35 **TIME :MinSec**
OVERTIME PENALTIES I 10 Points deducted for every 10 seconds over the 7 minutes time limit

- 36 **TOTAL DEDUCTED POINTS**

- 37 **TOTAL/350 Points**

Technical judge name & signature I

Competitor name & signature I



IBA - WCC TASTING FORM

TOTAL 350 POINTS		COCKTAIL N°	
Appearance	QUOTATIONS	POINTS	COMMENTS
Design impression	Excellent 41-50		
Cocktail innovation	Very good 31-40		
Originality / Creativity	Good 16-30		
Cleanliness	Fair 1-15		
Neatness (e.g.: did garnish fall apart/into drink?)			
Aroma	QUOTATIONS	POINTS	COMMENTS
	Excellent 41-50		
Balance / Pleasant / Fragrant	Very good 31-40		
	Good 16-30		
	Fair 1-15		
Taste	QUOTATIONS	POINTS	COMMENTS
Flavour (sour / dry / sweet)	Excellent 121-150		
Balance (sweet / sour)	Very good 81-120		
Finish (pleasant / negative / wanting more / finish length)	Good 51-80		
	Fair 1-50		
Garnish & Decoration	QUOTATIONS	POINTS	COMMENTS
Neatness / Originality	Excellent 41-50		
Cutting preciseness	Very good 31-40		
	Good 16-30		
	Fair 1-15		
COCKTAIL COMPETITION REPRESENTATION			
Does the cocktail meet the specifications of the Classic Cocktail competition assigned to the bartender?		POINTS	COMMENTS
☐ Before Dinner Cocktail (dry to bitter aperitif)	Excellent 41-50		
☐ Long Drink	Very good 31-40		
☐ Oriental Fusion	Good 16-30		
☐ After Dinner Cocktail (digestive or dessert)	Fair 1-15		
☐ Coffee Cocktail			
TOTAL SCORE out of 350 points			
Overall impression of cocktail	QUOTATIONS	POINTS	COMMENTS
Name of cocktail - Reference to competiton briefing & brands	Excellent 41-50		
APPEARANCE - Social media attrative	Very good 31-40		
AROMA - Pleasant / Agressive / Absent /	Good 16-30		
TASTE - Flavour / sour / sweet / dry / bitter	Fair 1-15		
Technical judge name & signature			

IBA - WCC AMAZING MIXOLOGIST RACE FORM	
COCKTAIL CATEGORY :	COCKTAIL N°
TOTAL 200 POINTS	
TREASURE HUNT NUMBER OF TREASURES FOUND X 10 = TOTAL TO REPORT MARKT	
TREASURE 1	TREASURE 4
TREASURE 2	TREASURE 5 X 10
TREASURE 3	TREASURE 6
CREATIVITY COMPLEXITY - REPLICABLE - ORIGINALITY OF THE PRODUCTS USED - INNOVATIVE PREPARATION METHOD MARKT	
5 BASIC Comments	10 CLASSIC 15 GOOD 25 UNREAL
PRESENTATION STORY TELLING - Recipe / Elaboration / Name / Inspiration - SPEECH SKILLS - BRANDS KNOWLEDGE MARKT	
5 BASIC Comments	10 CLASSIC 15 GOOD 20 UNREAL
AROMA BALANCE - PLEASANT FRAGRANCE - Sweet / Sour / Bitter / Dry / Spicy / MARKT	
5 BASIC Comments	10 CLASSIC 15 GOOD 30 UNREAL
TASTE BALANCE - PLEASANT FRAGRANCE - Sweet / Sour / Bitter / Dry / Spicy / ... FINALE - WHAT ABOUT IT Long / Short / Flat / ... MARKT	
10 BASIC Comments	15 CLASSIC 20 GOOD 30 UNREAL
DECO-GARNISH COMPLEXITY - COLOR COMBINATION - ORIGINALITY - NEATNESS - CUTTING PRECISENESS MARKT	
5 BASIC Comments	10 CLASSIC 15 GOOD 20 UNREAL
BONUS TIME 15PTS FOR 1st FINISHER THEN 10PTS FOR 2nd FINISHER THEN 8PTS FOR 3rd FINISHER THEN 6PTS FOR 4th FINISHER THEN 4PTS FOR 5th FINISHER AND 2PTS FOR Last one MARKT	
TIME HMinSec 150 minutes HANDS UP	
PENALTIES	
HOUSEKEEPING CLEANLINESS - Working station / Performance MARKT	
- 0 WOUAH ! Comments	- 10 SERIOUSLY - 15 WATCH OUT - 20 OUTRAGEOUS
TOTAL .../200 POINTS	
Technical judge name & signature	

In the event of a tie, the following criteria will be used to break the tie:

- 1/ Best Housekeeping score
- 2/ Best completion time
- 3/ Lowest budget

 IBA - WCC TECHNOLOGY CHALLENGE FORM	
COCKTAIL CATEGORY :	COCKTAIL N°
TOTAL 150 POINTS	
CREATIVITY COMPLEXITY - REPLICABLE - ORIGINALITY OF THE PRODUCTS USED - INNOVATIVE PREPARATION METHOD MARKT	
10 BASIC Comments 20 CLASSIC 30 GOOD 45 UNREAL	
PRESENTATION STORY TELLING - Recipe / Elaboration / Name / Inspiration - SPEECH SKILLS - BRANDS KNOWLEDGE MARKT	
5 BASIC Comments 10 CLASSIC 15 GOOD 20 UNREAL	
AROMA BALANCE - PLEASANT FRAGRANCE - Sweet / Sour / Bitter / Dry / Spicy / MARKT	
5 BASIC Comments 10 CLASSIC 15 GOOD 20 UNREAL	
TASTE BALANCE - PLEASANT FRAGRANCE - Sweet / Sour / Bitter / Dry / Spicy / ... FINALE - WHAT ABOUT IT Long / Short / Flat / ... MARKT	
10 BASIC Comments 15 CLASSIC 20 GOOD 30 UNREAL	
DECO-GARNISH COMPLEXITY - COLOR COMBINATION - ORIGINALITY - NEATNESS - CUTTING PRECISENESS MARKT	
5 BASIC Comments 10 CLASSIC 15 GOOD 20 UNREAL	
BONUS TIME 15PTS FOR 1st FINISHER THEN 10PTS FOR 2nd FINISHER THEN 8PTS FOR 3rd FINISHER THEN 6PTS FOR 4th FINISHER THEN 4PTS FOR 5th FINISHER AND 2PTS FOR Last one MARKT	
TIME HMinSec 90 minutes HANDS UP RANKING	
PENALTIES	
HOUSEKEEPING CLEANLINESS - Working station / Performance MARKT	
- 0 WOUAH ! Comments - 10 SERIOUSLY - 15 WATCH OUT - 20 OUTRAGEOUS	
TOTAL .../150 POINTS	
Technical judge name & signature	

In the event of a tie, the following criteria will be used to break the tie:

- 1/ Best Housekeeping score
- 2/ Best completion time
- 3/ Lowest budget

IBA - WCC SUPER FINAL TECHNICAL FORM			
		COCKTAIL N°	
TOTAL 200 POINTS			
WORKING PLACE SET UP	QUOTATIONS	POINTS	COMMENTS
REQUIRED STANDARDS FOR DISPLAY - BOTTLES/GLASSES/BAR UTENSILS	/40		
Glasses: Not clean or chipped			
Bar utensils: Not clean or branded			
Forgotten items in back stage			
Ice quality not checked			
BAR UTENSILS - ICE HANDLING	QUOTATIONS	POINTS	COMMENTS
NOT COOLING glassware & bar utensils	/40		
NOT REMOVED excess water			
NO professional handling			
POURING	QUOTATIONS	POINTS	COMMENTS
SHORT / OVER pouring of any product according to recipe	/40		
Spills - drops - dashes on bar surface			
Un-equal glasses level - before topping & glasses finished			
Cocktails equal capacity but too short / too long			
Tasting cocktails on stage			
BARTENDING TECHNIQUES	QUOTATIONS	POINTS	COMMENTS
POURING ORDER not respected / from - to + alc° or from + to - alc°	/20		
WRONG HANDLING of glassware & bar utensils	/40		
Inappropriate working technique - Ex: crossing hands			
Hesitancy of competitor			
Routine steps realized out of order or with an incorrect way			
Ice, garnish, decoration, straw touched with bare hands			
Wearing gloves over all performance time			
TIME LIMIT 7 min			COMMENTS
TIME :MinSec			
OVERTIME penalties 15 Points deducted every 15 seconds over time limit.	DEDUCTED		
TECHNICAL TOTAL / 200 Points			
Technical judge name & signature			

**IBA - WCC SUPER FINAL TECHNICAL FORM**

		COCKTAIL N°	
TOTAL 300 POINTS			
PERFORMANCE	QUOTATIONS	POINTS	COMMENTS
Personal Presentation - Hygiene - Attitude	/20		
Cocktail inspiration, memorable name	/40		
Charisma, interaction with judges & public	/30		
Explain ingredients and how effect the flavour of cocktail	/30		
Relevance to competition briefing	/30		
Relevance to the brand and understanding, relation with the name	/30		
COCKTAIL TASTING	QUOTATIONS	POINTS	COMMENTS
Name of cocktail - Reference to competiton briefing & brands	/5		
APPEARANCE - Social media attrative	/15		
AROMA - Pleasant / Agressive / Absent /	/15		
TASTE - Flavour / sour /sweet / dry / bitter	/15		
BALANCE - Taste all ingredients	/20		
FINALE - Long / short / Intense / Negative /	/15		
GARNISH & DECORATION - Harmony & contextual to the drink - Fresh	/10		
ORIGINALITY of the recipe & INNOVATION	/15		
OVERALL IMPRESSION	/10		
TASTING TOTAL /300Points			
Technical judge name & signature			

To put Flair and Classic on the same "1 to 1" level, both categories need to be normalised on the same basis.

Data:

- 1st round Total Flair points = 1585
- 1st round Total Classic points = 1750

Simple method: apply a coefficient to Flair

Because Flair has a lower total, it is brought up to the same level as Classic.

Formula Adjusted Flair Points = Flair Points x $\frac{1750}{1585}$

Formula $\frac{1750}{1585} = 1,1041$

Flair coefficient 1,1041

Therefore, each Flair point is worth: **1 Flair point = 1,1041 adjusted points**

Classic remains: **1 Classic point = 1 point**

Example

A country scores:

- 800 points in Flair
- 900 points in Classic

Calculation: $800 \times 1,1041 = 883,28$

Adjusted team total: $883,28 + 900 = 1\,783,28$

Final formula for the team ranking

Team Total = (Flair Points x 1,1041) + Classic Points